

# Iowa Pasta Salad

**Makes:** 100 Servings

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Ingredients	Weight	Measure
Water		2 gal 3 qt
Salt		1/4 cup
Enriched pasta spirals OR	3 lb 6 oz	1 gal 2 ½
Enriched pasta shells, medium	OR 3 lb 14 oz	OR 1 gal 1 7/8 qt
Frozen mixed vegetables, thawed and drained OR	4 lb 8 oz	2 qt 3 cups
Canned mixed vegetables, chilled, drained	OR 5 lb 2 oz	OR 2 qt 3 ½ cups (1 1/3 No. 10 cans)
Frozen chopped broccoli, thawed and drained	2 lb 14 oz	1 qt 3 cups
Ground black or white pepper		2 tsp
Italian dressing		1 qt

## Directions

1. Heat water to rolling boil. Add salt.
2. Slowly add pasta spirals or shells while stirring constantly until water boils again. Cook for 8-10 minutes. DO NOT OVERCOOK. Drain well. Rinse under cold water.

3. Add mixed vegetables, broccoli, and pepper. Shake dressing. Pour over pasta and vegetables. Toss lightly to combine and coat evenly. Spread 5 lb 1 oz (approximately 2 qt 1 1/3 cups) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. For 100 servings, use 4 pans. CCP: Cool to 41°F or lower within 4 hours. Cover. Refrigerate until ready to serve.
4. Mix lightly before serving,
5. Portion with No. 10 scoop (3/8 cup).